

Muscadine Recipes



Muscadine Grape Hull Pie

5½ cups muscadine grapes, rinsed	1 tbs. grated orange rind
1½ tbs. lemon juice	¼ cup flour
2 tbs. margarine	pastry for 2 crust pie
1 cup sugar	

Separate pulp from skins. Set skins aside. Boil pulp until seeds loosen, then press through a sieve to separate pulp from seeds. Cook pulp with skins until tender. Then add sugar, flour, lemon juice and orange rind. Mix well. Put in pastry lined 9" pie plate. Top with margarine. Add top pastry. Seal edges and slit top. Bake at 400 degrees about 40 minutes.

Muscadine "Dump Cake"

½ stick margarine	½ cup milk
1 cup prepared grapes	¾ cup self rising flour
½ cup sugar	

To prepare grapes remove pulp, cook pulp until seeds loosen, then press through sieve to remove seeds. Add pulp to skins and cook until tender. Add sugar to taste, some grated lemon peel and a sprinkle of apple pie spice. Melt butter in glass pie plate. Mix flour, sugar and milk in another bowl. Pour flour mixture over butter. Carefully pour prepared grapes over the top. Bake at 350 degrees for 30 minutes. Do not open oven until baking time is up. Cake should be brown on top. Yield: 8 servings.

Muscadine Cider

1 quart muscadine grape juice	2 (4 inch) sticks cinnamon
Dash of ground allspice	1 lemon, sliced
1 orange, sliced	

Combine all ingredients in a saucepan. Bring to a boil; reduce heat, and simmer 5 minutes. Serve warm. Yield: 8 half cup servings.

Scuppernong Ice Cream

3 cups sugar	½ cup lemon juice
2 cups chilled scuppernong juice	2 cups whipping cream
1 quart light cream	

Combine sugar, whipping cream and light cream in a large mixing bowl; beat on medium speed of electric mixer 1 minute or until sugar dissolves. Add juices and beat well. Pour mixture into 1 gallon size freezer can. Freeze according to manufacturer's directions.